

SALVATORE'S

ITALIAN GARDENS RESTAURANT

CELEBRATION OF LIFE

— 2019 —

**EXCEEDING EXPECTATIONS
ONE DETAIL AT A TIME.**

6461 TRANSIT ROAD, BUFFALO, NEW YORK 14043 | 716-683-7990 | 877-456-4097

WWW.SALVATORES.NET



BRUNCH BUFFET

INCLUDES: JUICE, COFFEE, AND TEA

BRUNCH BUFFET

assorted breakfast pastries
and muffins

croissants with butter and jelly

fresh fruit medley

fresh garden salad with italian,
ranch and vinaigrette dressing

CARVING STATION

virginia glazed ham

HOT SELECTIONS

eggs benedict with fresh
hollandaise sauce

scrambled eggs

french toast

applewood smoked bacon

breakfast sausage

chicken ala king

breakfast potatoes

seasonal chef's blend of vegetables

25 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 10 A.M. - 1 P.M.

ENHANCEMENTS

GRANOLA BARS · 2.50 PER PERSON

BOTTLED WATER · 2 PER PERSON

PARFAIT BAR · 4.50 PER PERSON
individual greek yogurt served
with granola, fresh strawberries,
blueberries and pineapple, dried
cherries, apricots and cranberries

SMOKED SALMON · 5 PER PERSON
smoked salmon with
red onion, capers,
dill sauce and mini bagels

OMELETTE STATION · 6 PER PERSON

MINIMUM 50 GUESTS

freshly made omelette
with your choice of
peppers, onions, cheese,
ham, mushrooms
and diced tomatoes

**EGGS BENEDICT
STATION** · 6 PER PERSON

MINIMUM 50 GUESTS

poached eggs on english muffins,
toppings include: spinach, bacon,
chives, tomato, canadian bacon
and smoked salmon, sauces:
classic hollandaise and
champagne tomato

**SIGNATURE
SWEETS TABLE** · 7 PER PERSON

Salvatore's classic mini cannoli
caramel oatmeal bar
lemon bar
raspberry streusel
7 layer bar
chocolate mousse cups
vanilla berry cups
deluxe brownie bites
raspberry cheesecake squares
chocolate peanut butter dream
squares

*served with regular &
decaf coffee and tea*

THE COOKIE JAR · 4.50 PER PERSON

chocolate chip cookies,
peanut butter cookies,
m&m cookies and
brownie bites

served with coffee and tea

BLOODY MARY BAR

Absolut, Absolute Pepper, Absolut Citron, celery sticks, jumbo olives,
dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

ONE HOUR · 8.5 PER PERSON

TWO HOUR · 12 PER PERSON

WINE AND MIMOSA BAR

Champagne, strawberries, blueberries and pineapple customized by your
guests and made to order, served with two varieties of wine:

WINE SELECTIONS (CHOOSE TWO)

Merlot	Cabernet Sauvignon	Riesling	Pinot Grigio
Chardonnay	Moscato	Rosé	

ONE HOUR · 7 PER PERSON

TWO HOUR · 10 PER PERSON



SIT-DOWN LUNCH

SERVED BY OUR STAFF

ENTRÉE SALADS (CHOOSE ONE)

INCLUDES: CHOICE OF SOUP AND DESSERT, SERVED WITH COFFEE AND TEA, BREAD AND BUTTER

VERMONT SALAD • 20 PER PERSON

baby greens, sharp Yancey's Fancy cheddar cheese, candied pecans, fresh apples and dried cherries topped in a vermont maple dressing with sliced grilled chicken

GREEK SALAD • 18 PER PERSON

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette and sliced grilled chicken

CAPRESE SALAD • 19 PER PERSON

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing and sliced grilled chicken

ANCIENT GRAIN KALE CAESAR • 19 PER PERSON

kale, romaine, black barley, quinoa and traditional Caesar dressing with asiago cheese and sliced grilled chicken

CLASSIC CAESAR SALAD • 18 PER PERSON

freshly cut romaine lettuce with our famous caesar dressing, homemade croutons and sliced grilled chicken

UPGRADE YOUR MEAT SELECTION

Salmon • 2 PER PERSON

Sliced Filet Mignon • 6 PER PERSON

HOT ENTRÉES (CHOOSE ONE)

INCLUDES: CHOICE OF SOUP OR SALAD, STARCH, VEGETABLE AND DESSERT, SERVED WITH COFFEE AND TEA, BREAD AND BUTTER

5 OZ FILET MIGNON • 29 PER PERSON

the most tender of all cuts, topped with Salvatore's steak butter

PRIME RIB • 25 PER PERSON

10 oz boneless cut, served with au jus

CHICKEN MILANESE • 18 PER PERSON

panko breaded chicken, topped with tomatoes, red onion, shaved asiago & drizzled with a balsamic glaze

ITALIAN HERB CHICKEN • 18 PER PERSON

grilled chicken breast marinated with salvatore's italian spice blend and topped with tomato bruschetta

BOURBON CHICKEN • 18 PER PERSON

grilled chicken breast served with our sweet bourbon glaze and garnished with fresh pineapple salsa

LEMON-CAPER CHICKEN • 18 PER PERSON

seasoned chicken breast seared and then topped with a lemon-caper sauce and garnished with fresh parsley.

CHICKEN ACCADIA • 19 PER PERSON

breaded chicken breast served over basil linguini and topped with prosciutto, arugula and finished with our parmesan cream sauce

SLICED PORK • 18 PER PERSON

served with cran-apple chutney

BRUSCHETTA TILAPIA • 18 PER PERSON

seasoned and topped with our bruschetta and asiago cheese

FRESH SALMON • 19 PER PERSON

served with a lobster dill sauce

PESTO SALMON • 20 PER PERSON

salmon served with tomatoes, corn and a frisee garnish and pesto aioli

SEASONAL ROASTED VEGETABLES • 18 PER PERSON

spiralized ribbon vegetables and kale served on a bed of ancient grains with our classic marinara sauce

FIRST COURSE (CHOOSE ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

FRUIT CUP

CLASSIC CAESAR SALAD

fresh romaine lettuce with our homemade dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

STARCH (CHOOSE ONE)

twice baked

roasted potato medley

mini yukon potatoes

ancient grains

VEGETABLE (CHOOSE ONE)

seasonal vegetables

garlic green beans

parisian carrots

broccoli polonaise

DESSERT (CHOOSE ONE)

apple cobbler with

salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with

strawberry topping

cheesecake with



HOT LUNCHEON BUFFET

INCLUDES: COFFEE AND TEA, ROLLS AND BUTTER

FIRST COURSE (CHOOSE ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

FRUIT CUP

CLASSIC CAESAR SALAD

fresh romaine lettuce with our homemade dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET INCLUDES

fresh fruit medley

whipped mashed potatoes

seasonal vegetables

penne with red sauce

MEATS (CHOOSE TWO)

bourbon chicken

roast beef served with rolls

lemon caper chicken

meatballs

chicken milanese

italian sausage

chicken parmigiana

italian herb chicken

ADD A THIRD MEAT SELECTION TO YOUR BUFFET · 3.50 PER PERSON

DESSERT COURSE (CHOOSE ONE)

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

ENHANCEMENTS

BREAKFAST

PASTRIES · 3 PER PERSON

assorted danish and muffins displayed on a station or served on a platter to each table

BLOODY MARY BAR

Absolut, Absolut Pepper, Absolut Citron, celery sticks, jumbo olives, dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

ONE HOUR · 8.5 PER PERSON

TWO HOUR · 12 PER PERSON

WINE AND MIMOSA BAR

Champagne, strawberries, blueberries and pineapple customized by your guests and made to order, served with your selection of two varieties of wine: Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

ONE HOUR · 7 PER PERSON

TWO HOUR · 10 PER PERSON

20 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 11 A.M. - 2 P.M.



GARDEN BUFFET

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

BUFFET INCLUDES

SALADS (CHOOSE ONE)

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

CLASSIC CAESAR SALAD

freshly cut romaine lettuce with our famous caesar dressing and homemade croutons

CAPRESE SALAD

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

ANCIENT GRAIN KALE CAESAR

kale, romaine, black barley, quinoa and traditional Caesar dressing with asiago cheese

WRAPS & SANDWICHES (CHOOSE THREE)

chicken caesar wrap

roasted red pepper turkey wrap

italian herb chicken wrap

grilled veggie and hummus wrap

roast beef of foccoccia

turkey club on wheat

black forest ham and swiss

classic turkey on sesame loaf

SIDES (CHOOSE THREE)

fresh fruit medley

potato salad

tomato-cucumber salad

homemade potato chips

pesto tortellini pasta salad

lemon, orzo and cucumber salad

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

19 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 11 A.M. - 2 P.M.



HORS D'OEUVRES

HORS D'OEUVRES PRESENTATIONS

JUMBO SHRIMP TOWER · 590 PER 200 PIECES

jumbo shrimp displayed on our tower and served with lemons and cocktail sauce

IMPORTED & DOMESTIC CHEESE AND FRUIT · 6.50 PER PERSON

Yancey's Fancy XXX cheddar, dill havarti, smoked gouda, cranberry stilton, cheddar, swiss, and hot pepperjack cheeses, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

ITALIAN CHARCUTERIE · 6 PER PERSON

salami, sopressata, mortadella, capicola, prosciutto, fresh pesto mozzarella, asiago, smoked gouda, roasted garlic cheddar

MEDITERRANEAN BOARD · 6 PER PERSON

roasted marinated vegetables: eggplant, yellow squash and bell pepper, pita and falafel served with hummus and dill tzatziki

SEASONAL FRESH FRUIT AND DOMESTIC CHEESE DISPLAY · 4.50 PER PERSON

cheddar, swiss and hot pepper jack cheeses, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

BRUSCHETTA BAR · 4.50 PER PERSON

eggplant caponata, olive tapanade, Salvatore's classic bruschetta, caprese bruschetta and Baked Brie served with crostinis and fresh Italian bread

CRUDITE DISPLAY · 3.50 PER PERSON

celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip, garlic hummus and pita

DOMESTIC CHEESE DISPLAY · 3 PER PERSON

cheddar, swiss and hot pepper jack cheeses and served with a variety of crackers

HOT HORS D'OEUVRES

PER 100 PIECES

CRAB CAKES · 300

BACON WRAPPED SCALLOPS · 275

CLAMS CASINO · 175

STUFFED MUSHROOM CAPS · 130

ARTICHOKES FRANCAISE · 130

SWEDISH MEATBALLS · 125

CHICKEN CORDON BLEU BITES · 125

CHICKEN KABOBS · 125

CHICKEN WINGS · 185

BRUSCHETTA BREAD · 110

MINI REUBEN'S · 225

STEAK KABOBS · 140

**TENNESSEE BOURBON
PULLED PORK CROSTINI · 125**

BLT BITES · 225

**POLENTA BITES
WITH TOMATO BACON JAM · 150**

**FRIED SMOKED GOUDA AND LOBSTER
MAC-N-CHEESE SPOONS · 250**

COLD HORS D'OEUVRES

PER 100 PIECES

**JUMBO SHRIMP
COCKTAIL SHOOTERS · 310**

JUMBO SHRIMP COCKTAIL · 280

**MELON BALL
PROSCIUTTO SKEWER · 185**

LOADED BAKED POTATO BITES · 125

CAPRESE SKEWERS · 125

**BAGUETTE WITH
BRIE CHEESE & SUNDRIED TOMATO · 125**

ROASTED GARLIC HUMMUS CUPS · 125

BUFFALO CHICKEN WING BITES · 125

BEEF ON WECK CROSTINI · 125

**BOURSIN CHEESE
AND PROSCIUTTO PHYLLO CUPS · 125**

ANTIPASTO SKEWERS · 140

**CRANBERRY AND GOAT CHEESE
ON WHEATBERRY · 130**

**SMOKED SALMON
WITH HERBED CREAM CHEESE · 225**

FRESH VEGETABLE SPRING ROLL · 150

**HEIRLOOM TOMATO AND
YELLOW PEPPER MOUSSE · 125**



BAR PACKAGES

REGULAR BAR

INCLUDES SODA, BAR MIXERS AND GARNISHMENTS

SPIRITS

Whiskey (7 Crown), Vodka (Seagram's), Rum (Bacardi & Captain Morgan), Gin (Beefeater), Bourbon (Jim Beam), Scotch (Dewars), Southern Comfort, Manhattan's and Martini's

DRAUGHT BEER

Labatt Blue and Coors Lite

WINE SELECTIONS

Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

PREMIUM BAR

Includes the full Regular Bar with the following upgrades

Whiskey (Crown Royal), Vodka (Grey Goose), Bourbon (Woodford Reserve), Gin (Hendrick's)

HOURS	REGULAR	PREMIUM
ONE HOUR	12.00	19.00
TWO HOUR	16.00	23.00
THREE HOUR	18.50	26.50
FOUR HOUR	21.00	28.00
FIVE HOUR	23.50	30.50

BOTTLE SERVICE

Upgrade your regular bar with premium brands. Some popular upgrades are listed below. Alternative options are available upon request.

WOODFORD RESERVE BOURBON · 95	TITO'S VODKA · 70
JOHNNY WALKER BLACK SCOTCH · 125	ABSOLUT VODKA · 80
CROWN ROYAL WHISKEY · 100	GREY GOOSE VODKA · 95
JACK DANIEL'S WHISKEY · 95	HENDRICKS GIN · 95

CRAFT BEER CYLINDERS

Our bars are equipped with a third tap to hold a cylinder of your preferred beer (appx 65 servings each). The options are endless but many are seasonal. We'll work with you to incorporate a specific brand to your bar package

BEER, WINE AND SODA BAR

WINE

Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

DRAUGHT BEER

Labatt Blue and Coors Lite

HOURS	
ONE HOUR	7.50
TWO HOUR	11.00
THREE HOUR	13.50
FOUR HOUR	17.00
FIVE HOUR	19.50

BEVERAGE OPTIONS

The following can be added to any Open Bar Package.

HOUSE WINE WITH

DINNER · 3 PER PERSON | (CHOOSE TWO)

CABERNET SAUVIGNON	CHARDONNAY
MOSCATO	RIESLING
MERLOT	PINOT GRIGIO
ROSÉ	

PREMIUM WINE

WITH DINNER · 6 PER PERSON

- **BERINGER FOUNDER'S ESTATE -**
CABERNET SAUVIGNON
CHARDONNAY
MOSCATO
MERLOT
PINOT GRIGIO

CHAMPAGNE

TOAST · 2 PER PERSON

HOUSE WINE WITH DINNER AND

CHAMPAGNE TOAST · 4.50 PER PERSON

PREMIUM WINE WITH DINNER &

CHAMPAGNE TOAST · 7.50 PER PERSON

PUNCH

FRUIT · 30 PER GALLON

WINE · 40 PER GALLON

CHAMPAGNE · 45 PER GALLON

MIMOSA · 50 PER GALLON

SODA BAR

ONE HOUR · 4 PER PERSON

TWO HOUR · 6 PER PERSON

THREE HOUR · 7 PER PERSON

FOUR HOUR · 8 PER PERSON

BOTTLED BEER

(CHOOSE TWO) · **3.50** PER PERSON

MICHELOB ULTRA

COORS LITE

LABATT BLUE

LABATT BLUE LITE

BUDWEISER

BUD LITE

PLEASE NOTE IF YOUR EVENT IS HAVING MUSIC AND DANCING, YOUR BAR AND MUSIC MUST END AT THE SAME TIME.



UPGRADES

customize your menu by upgrading to our favorites

SALAD

VERMONT SALAD • 3 PER PERSON

sharp Yancy's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in Vermont maple dressing

CAPRESE • 2 PER PERSON

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

SOUP

BUTTERNUT SQUASH • 2.50 PER PERSON

RUSTIC TORTELLINI SOUP • 2 PER PERSON

PASTA

PENNE BOLOGNESE • 4 PER PERSON

ground veal, pork, beef, tomatoes with fresh herbs

WHITE TRUFFLE TORTELLINI • 4.50 PER PERSON

cheese tortellini served with a white truffle pancetta cream sauce

POTATOES

FINGERLING POTATOES • 1.5 PER PERSON

potatoes with butter, layered and roasted

AU GRATIN POTATO TRIANGLES • 1.75 PER PERSON

potatoes layered with cheese and cut into triangles

VEGETABLES

VEGETABLE MEDLEY BUNDLES • 3 PER PERSON

red pepper, asparagus, zucchini and squash displayed and tied with a scallion

GRILLED ASPARAGUS • 2.5 PER PERSON

seasoned and grilled

CARROT SPIKES • 2 PER PERSON

FRIDAY & SUNDAY EVENTS

Receive a 10% Discount



Thank you for considering Salvatore's Italian Gardens for your upcoming event.

Salvatore's Italian Gardens provides an elegant atmosphere and experienced staff with a desire to provide you with an enjoyable, unique and successful event. Through the years, we have developed a number of guidelines and policies to assist you with your event planning and help us ensure that you will be completely satisfied. Please do not hesitate to contact us with any questions or concerns. We look forward to serving you and your guests.

GUIDELINES AND POLICIES

GENERAL INFORMATION:

- Please advise your baker, DJ/Band and Florist that deliveries must be made the day of the event.
- Salvatore's assumes no responsibility for any items delivered or left on premise. All items will be removed the night of your event unless prior arrangements have been made with our banquet coordinators.
- We reserve the right to control music volume if it becomes necessary.
- Please notify us of any guests that have dietary restrictions. Advise your guests to notify their servers of their meal restrictions at the start of dinner.
- New York State Law does not permit smoking in this establishment.
- Price quotations cannot be guaranteed until the year of the event.
- The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received and recognize we discourage email communication during the week leading up to your event.

SEATING DIAGRAM / ATTENDANCE:

- An estimated number of guests is due 15 days prior to your event. A guaranteed number is due 8 days prior.
- We suggest that all weddings assign guests to tables to ensure proper seating and organization.
- We will provide you with a seating diagram 15 days prior to your event. Please complete the seating chart (number of people at each table) and return it to us with your guaranteed number 8 days prior to event.
- Your guaranteed number is the basis of which you will be charged regardless of attendance. If your attendance is greater than your guarantee, you will be charged accordingly.
- We will provide service for up to 5% over the guaranteed number of guests.

ONE DAY PRIOR

- Any items that you would like us to set out for your event must be delivered to us between 9:30 am & 4:00 pm the day before your event.
- Please mark all boxes or containers with your name, date of the event and ballroom name.
- Please provide us with detailed written lists of instructions for these items.
- Our staff will set up the items according to your instructions.
- We will be happy to assist you in placing your **assembled** centerpieces on tables.
- Please remove all wrapping from candles that you would like us to setup.
- If you are using place cards, they must be alphabetized. Please do not fold.
- If you are having a head table, separate those place cards and include a list of the order you would like the cards to be arranged at the Head table.
- Please notify us of any last minute tables changes.



GUIDELINES AND POLICIES

ADULT BEVERAGES:

Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment.

- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.
- The legal drinking age is 21 and we are required to proof any individual whose age is in questions. Lack of proof will result in lack of service.
- We do not serve shots at any of our banquet bars.
- Your music, band and/or DJ must end at the same time as your bar.
- If you extend your bar you must also extend your music.
- An Open or Cash Bar can be extended to the maximum of 5 hours.
- Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
- The use of an Ice Luge will require a member of our staff to be present at the luge. A \$200 fee will be added to all events utilizing an ice luge .

PAYMENT

- We will provide you with an estimated balance due 8 days before your event.
- Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless credit has been established to the satisfaction of Salvatore's Italian Gardens.
- We suggest that you bring a personal check or credit card on the night of your wedding to cover any additional expenses, such as increased number of guests over the guarantee, additional hours of bar, etc.
- Corporate/Group Representatives should consult with our Event Coordinators regarding payment arrangements.

MISCELLANEOUS

- Please notify us 8 days prior to your event of any special dietary restrictions.
- Advise your guests with dietary restrictions to notify their servers at the start of dinner.
- Guests arriving late to dinner will be served the course being served & remaining courses.
- Your guests will be asked to check their coats when they arrive. Coats placed on the back of chairs in the banquet rooms not only detract from the ambiance of your event, but are a safety hazard to our staff and your guests.
- All times rented from an outside vendor must be set-up and taken down by that vendor.
- Set-up charges will be applied to your bill should our staff have to clear a space for an item that was rented and then re-set that space once your event is over.



TERMS OF AGREEMENT

1. The quotation herein is subject to a proportionate increase to meet increased cost of foods, beverages and other increase in present commodity prices, labor costs, taxes or currency values. Quotations cannot be guaranteed until the year of the function.
2. Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment. We allow a maximum of 5 hours of any bar.
3. Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless approved by Salvatore's Italian Gardens. A processing fee will be added to all credit card payments greater than \$2,000.
4. An estimated number of guests attending your function must be given 15 days prior to the event. If your event requires assigned seating, we will provide you with a room layout at this time.
5. The final, guaranteed number of guests attending the function must be given 8 days prior to the event. Once we have received this number we will provide you with an estimated balance.
6. You are responsible for the guaranteed number of guests. If your attendance is greater, you are then responsible for the total number served. We can accommodate a maximum of 5% over the guaranteed count.
7. Tax Exempt Organizations must present the tax exempt certificate prior to the day of event. Payment must be made with a check that matches the name of the tax exempt organization.
8. In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another party of similar value for that specific date and ballroom.
9. No confetti or bubbles allowed! \$200.00 charge will be added to your bill.
10. Sales Tax (8.75%) and an Administration Charge (20%) will be added to your bill. The Administration Charge is not a gratuity of tip. This is not distributed to the employees providing your service. The Administration Charge will be retained by Salvatore's Italian Gardens to pay competitive wages and enhance amenities.
11. People arriving late for dinner will only be served the course being served and remaining courses.
12. In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event contract should your projected attendance fall below the original estimate.
13. The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received we discourage email communication during the week leading up to your event.
14. Salvatore's is not responsible for decorations used at your event. Decorations or items used for your event must be picked up within 5 days of your event. After that time Salvatore's will donate or dispose of items remaining.
15. Salvatore's Italian Gardens is not responsible for setting up items rented from an out-side vendor. Additional charges may be applied to your invoice if your rental involves our staff to prepare for the set-up of the item(s) you rented and/or the clean-up the area once the item(s) are removed.